

Camas Creamery Has Steady Growth

A boon to 350 dairy farmers near Camas and Washougal, a successful business enterprise to its 110 stockholders, and the maker of the finest dairy product in the Clark county market, Bead Island butter—that, in short, is the Farmers' Co-operative creamery of Camas. Organized in 1913 the co-operative steadily grew until in 1928 it was necessary to reorganize, borrow \$11,000, build a new structure and buy new equipment.

The following year the new building was erected, and four years later \$2000 more was borrowed to obtain cheese equipment. Last year saw the business completely out of debt.

The creamery has been running at capacity, making 30,000 pounds of butter and 17,000 pounds of cheese per month. A new vat and press has doubled the cheese capacity, and the plant is making double the butter made last year.

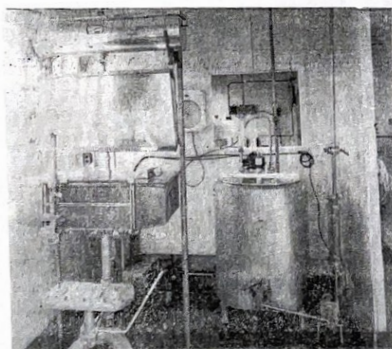
Dividends each year are 6 per cent, amounting to \$1100. Bonuses paid to shippers for milk and cream last year totaled \$2800.

Hugh MacMaster was president of the organization for 13 years. Lloyd Whipple is the present president, R. W. Carmack the secretary and Tom Clifford the plant manager.

Ice Cream & Chocolates of Quality



Where Your Milk is Pasteurized



LUPTON'S

418 NE 4TH AVE.

CAMAS

Add-A-Piece Plan Featured By Stoller Furniture Firm

In the fall of 1936 an innovation in furniture buying was presented to Camas homes. It was the Add-A-Piece plan of the Fashion Flow furniture, introduced by the Stoller Furniture Co., to aid those families who could not stand the expense of buying a complete set at one time. This furniture, with its distinctive styling, can be bought piece by piece, and is so designed that styles of one article will match styles of all others. The Stoller Furniture Co. offers many other similar advantages to Camas and Washougal buyers.

Fred E. Stoller first entered business in Camas in 1923 when he bought the William Bax enterprise where the Camas Public Market now stands. In 1928 he moved to his present address at 415 N. E. Fourth avenue. A year ago he added a branch to his business when he bought the Vandemark second-hand store, where all second-hand goods are bought and sold. One feature of this store is its fumigating room, where used furniture is treated

according to state board of health specifications.

At present a modern and spacious furniture store building is being erected for the Stoller Furniture Co., in which they will be better able to supply the people of Camas with attractive merchandise displayed in a pleasing manner.

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ICE CREAM

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Bruce E. Thurber Agency

301 N. E. Birch St.

Camas

Bowling Alley Is Recreation Center

With the opening of the Camas-Washougal Recreation March 12, Camas took another step forward as such a place for recreation has long been needed. The sport of bowling was originated in Holland more than 200 years ago and has been gaining in popularity continually since, until now it is the chief indoor pastime of America, outstripping all other sports combined. There are now more than 12,000,000 bowlers in America and the number is increasing rapidly.

While no regular teams have been organized in Camas, a group of players excepted a challenge from a team from Vancouver and this team was in turn challenged by another pickup team. Five high school boys defeated a team from the Kiwanis club a few nights later. Regular teams and leagues will be formed this fall, and also a team to enter the Brunswick \$50,000 tournament.

Equipment at the Recreation consists of four 20th Century Brunswick alleys equipped with the latest pin setting machinery, modern balls of different weights, and lighted by a modern indirect light system. The alleys are polished and waxed until they shine like mirrors and the remainder

of the place is in keeping. Spectators seats are arranged to give visitors a splendid view of the alleys and each ball rolled.

Lupton's Operate Modern Milk Pasteurizing Plant

Work of pasteurizing milk, a recent innovation by the United Dairies, can be viewed any evening in the rear of Lupton's in Camas, where dairymen bring their milk every evening and pick it up for distribution the next morning. Strict sanitation and assurance of fine flavor are the key words of the process, for after the milk is placed in a receiving vat, it never leaves the protecting cover of stainless steel until it is bottled.

From the receiving vat the milk is thoroughly filtered into the pasteurizing vat, a double boiler affair with a steam jacket which gradually raises the temperature of the milk to 144 degrees and holds it there for 30 minutes. This temperature is high enough to destroy most of the harmful bacteria in the milk, yet not high enough to destroy the flavor.

W. B. Lupton started business in Camas in February, 1932, and in October, 1935, moved into his present location. A year later the candy kitchen was added and last fall the pasteurizing plant was built. Mr. Lupton makes all his own ice cream, sometimes having as many as 27 flavors at one time. He also makes his candies, chocolates, syrups, flavorings and fruit preserves. This year he will put up all his fruits for his ice cream, freeze them and have fresh fruits all year long.

Fresh Fruits & Vegetables..



...all the year around
the modern way--Frozen!

Plan to put up your fruits and vegetables this year the new, modern, tasty way—FROZEN. Berries, all fruits, tomatoes, corn, peas, beans—all can be frozen at little cost, and at no loss in firmness or flavor. In fact, many insist that strawberries and peas, frozen three or four months, actually taste better than when fresh! And you can freeze them cheaper than you can afford to can!

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Camas